



# BI·RITE

CATERING & EVENTS



We believe that your most memorable moments are created over Good Food, and the best events combine thoughtful ingredients with genuine service to inspire and delight even your most discerning guests.

# RECEPTION SERVICE

## SMALL BITES

Roasted Pumpkin Bruschetta | arugula, caramelized shallots, pomegranate, Parmigiano-Reggiano

Chickpea Fritter | orange, spiced honey, fennel

Cornmeal-Crusted Fried Oysters | smoked bacon remoulade, dill

Blue Crab Tostada | avocado, charred serrano, orange, cilantro

Crab Cakes | lemon aioli

Duck Rillettes | caramelized winter citrus & fennel marmalade, crostini

BN Ranch Steak Tartare | capers, celery root, truffle oil, crostini

Grass-Fed Beef Wellington Skewer | wild mushrooms, puff pastry

*Please note that due to seasonal changes and availability, menus may need to be adjusted up to two weeks prior to your event.*

# TASTING TAVOLAS

## **California Cheese Tour**

Matos St. George, Cowgirl Creamery Mt. Tam, Point Reyes Farmstead Bay Blue, Cypress Grove Humboldt Fog

## **European Cheese Tour**

Arte Queso Manchego, Marcel Petite Comté, L'Amuse Signature Gouda, Brillat-Savarin

## **Charcutier's Best**

Pio Tosini Prosciutto di Parma, Jamón Serrano, Fra'Mani Salame Nostrano, Fra'Mani Soppressata, Olympia Provisions Capicola, Olympia Provisions Salami Cotto, Bi-Rite House-Made Duck Rillettes

## **Californian Meze**

Hummus, baba ganoush, grilled eggplant, harissa-marinated chickpeas, tzatziki, dolmas, labneh, grilled artichokes with za'atar, chile-marinated olives, candied almonds with fennel pollen, grilled pita bread, extra virgin olive oil

# FAMILY-STYLE SERVICE

## STARTERS & SALADS

Farro & Roasted Cauliflower Salad | toasted pine nuts, pickled chili, mint

Winter Chicory Salad | salt-cured anchovy, lemon, garlic, Parmigiano-Reggiano

French Lentil & Grilled Winter Chicory Salad | whipped goat cheese, blood orange vinaigrette

Roasted Winter Vegetables | sautéed greens, balsamic grilled onions, sherry vinaigrette

Braised Winter Greens | wild mushrooms, turnips, garlic confit, lemon oil, chili flake

House-Made Smoked Trout Salad | green apple, horseradish, crème fraîche, grain mustard, dill

## MAIN COURSES

Searched Day Boat Scallops | parsnip purée, burnt orange, black olive brown butter, vanilla salt

Lobster Risotto | saffron, mascarpone, sorrel

Searched Duck Breast | cider reduction, tea-soaked figs, walnut soubise

Roasted Heritage Pork | burnt orange, fennel pollen & honey gremolata

Braised Lamb Shanks | pomegranate, mint-pistachio pesto

## SIDES

Celery Root Gratin | caramelized fennel, gruyère, thyme

Coconut Creamed Kale

Roasted Sweet Potatoes | kale, coconut, ginger

Roasted Parsnips | raisins, orange, Aleppo pepper

Wild Mushrooms | sautéed kale, crispy breadcrumbs, olive oil

Patatas Bravas | crispy fried & smashed potatoes, caramelized onions, harissa aioli

# DESSERTS

Seasonal Bi-Rite Creamery Ice Creams | meyer lemon, earl grey, honey lavender

Pot de Crème Trio | chocolate, coffee, salted caramel

Chocolate Salted Caramel Cake | salted caramel cream, chocolate ganache

Citrus Yogurt Panna Cotta

Lemon Meringue Tartlets

Confection Trio | cookies, truffles, bars



# FARMS

We select the finest seasonal, local, sustainably-produced ingredients from trusted farmers, ranchers, and makers to best showcase our renowned passion for beautiful, delicious food at your special event.

Creamery  
Aedan Foods  
Five-Dot Ranch

Hikari Farms  
Rancho Gordo  
Orland Farmstead

BN Ranch  
Triad Fisheries  
Full Belly Farm



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That emotional connection when people gather around a table and share a good meal? We live for that feeling, and we aspire to share the stories of the farmers, ranchers and producers who make it possible.

As a Certified B Corporation, we are proud to celebrate, nurture, and support the people, systems, and environment that nourish us. Together, we love **creating community through food.**

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